

# LUNCH

## STATE OF GRACE

CHEF FORD FRY - PROPRIETOR  
3258 WESTHEIMER ROAD HOUSTON, TX 77098  
OPEN DAY AND EVENING 832.942.5080

### OPPORTUNITIES

|   |    |
|---|----|
| DEVILED EGGS — country ham, crabby spice, chive .....                         | 9  |
| FINOCHIETTA — fennel, red onion, ciabatta .....                               | 15 |
| HUSHPUPIES — blue crab, cane syrup butter .....                               | 14 |
| APPLES & PEARS — yuzu, buttermilk, pink peppercorn, mint, dill, serrano ..... | 17 |
| GUMBO — smoked chicken, sausage, saltines.....                                | 13 |

### STANDARDS

|   |    |                                     |    |
|---|----|-------------------------------------|----|
| WAGYU CARPACCIO* .....                        | 24 | BURRATA .....                       | 21 |
| spring onion, horseradish, lemon              |    | roasted beets, local citrus, fennel |    |
| SHRIMP A LA PLANCHA .....                     | 25 | SPANISH OCTOPUS .....               | 28 |
| tomato broth, charred scallion, soppin' toast |    | green curry vinaigrette, peanuts    |    |

### PLATES

GULF CATCH — 29  
caperberry, brown butter, citrus

PAPPARDELLE— 26  
beef cheek bolognese

STEAK FRITE— 32  
french fries, au poivre

PANSOTTI — 23  
sweet potato, brown butter,  
salsa macha, pumpkin seeds

### SALADS SANDWICHES AND SANDWICHES

|  |    |  |    |
|--|----|--|----|
| GRILLED TUNA SALAD .....                         | 29 | CRISPY OYSTER SANDWICH .....                     | 21 |
| ponzu, texas citrus, avocado, greens             |    | green tomato chow chow, shaved iceberg           |    |
| GREENS OF THE MOMENT .....                       | 13 | CRISPY CHICKEN SANDWICH.....                     | 19 |
| spicy herbs, pickled shallot, sherry vinaigrette |    | alabama white bbq, melted collards               |    |
| BUTTER LETTUCE .....                             | 15 | PHARMACY BURGER .....                            | 17 |
| toasted pistachios, creamy oregano, pecorino     |    | lettuce, tomato, onion, pickle, mustard          |    |
| PERSIMMON SALAD .....                            | 17 | CRISPY PORK SANDWICH.....                        | 19 |
| whipped ricotta, arugula, pecan gremolata        |    | twice fried pork, sezechuan glaze, brussels slaw |    |

add chicken \$9 add shrimp \$15

### SHARE

|                        |    |                            |    |
|------------------------|----|----------------------------|----|
| HOUSE FRIES .....      | 8  | EL FELIX ENCHILADA .....   | 13 |
| béarnaise              |    | chili gravy, white onion   |    |
| SZECHUAN EGGPLANT..... | 10 | KIMCHI COLLARD GREENS..... | 11 |
| sesame, torn herbs     |    | nueske's bacon             |    |

HOURS  
Wed - Fri  
11:00 AM to 3:00 PM

EXEC. CHEF  
JOHN QUINN  
@JOHNQUINN  
@STATEOFGRACETX

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BEVERAGES



## WINE

### SPARKLING

|   |
|---|
| <b>Brut, Naveran</b> ..... 11/44<br>Cava NV                         |
| <b>Brut Rosé, Michel Briday</b> ..... 12/48<br>Bourgogne NV         |
| <b>Brut Réserve, Charles Heidsieck</b> ..... 22/110<br>Champagne NV |

### W H I T E

|   |
|---|
| <b>Muscadet, Eric Chevalier</b> ..... 13/52<br>Côtes de Grand Lieu, 2020      |
| <b>Sauvignon Blanc, Spy Valley</b> ..... 12/48<br>Marlborough, 2020           |
| <b>Sauvignon Blanc, J. de Villebois</b> ..... 17/70<br>Pouilly Fume 2020      |
| <b>Sauvignon Blanc, Dom. Forêt Gasselín</b> ..... 20/80<br>Sancerre 2021      |
| <b>Pinot Grigio, Jermann</b> ..... 14/56<br>Friuli, 2019                      |
| <b>Albariño, Zarate</b> ..... 16/64<br>Rias Baixas, 2021                      |
| <b>Assyrtiko, Santo</b> ..... 17/70<br>Santorini, 2021                        |
| <b>Grüner Veltliner, "Crazy Creatures," Malat</b> .... 13/52<br>Kremstal 2018 |
| <b>Chenin Blanc, Marie De Beauregard</b> ..... 13/52<br>Vouvray 2017          |
| <b>Chardonnay, Schug</b> ..... 14/56<br>Sonoma Coast 2019                     |
| <b>Chardonnay, Chalone Estate</b> ..... 16/64<br>Monterey 2018                |

### R O S É

|  |
|--|
| <b>Grenache, Cinsault, Syrah, Peyrassol</b> ..... 12/48<br>Mediterranee 2020 |
| <b>Grolleau, C &amp; P Breton</b> ..... 15/60<br>Loire Valley 2015           |

### R E D

|  |
|--|
| <b>Gamay, Dom. de la Chapelle des Bois</b> ..... 15/60<br>Morgon 2019                  |
| <b>Barbera d'Alba, Massolino</b> ..... 14/56<br>Piedmont 2020                          |
| <b>Pinot Noir, Argyle Reserve</b> ..... 15/60<br>Willamette Valley 2021                |
| <b>Pinot Noir, "Grand Cuvee", Solena</b> ..... 17/68<br>Willamette Valley 2021         |
| <b>Garnacha, "Camins," Alvaro Palacios</b> ..... 16/64<br>Priorat 2020                 |
| <b>Tempranillo, "Viña Alberdi," La Rioja Alta</b> ..... 15/60<br>Rioja, 2016           |
| <b>Malbec, "Q," Zuccardi</b> ..... 14/56<br>Mendoza 2020                               |
| <b>Zinfandel, Bedrock</b> ..... 15/60<br>Sonoma 2019                                   |
| <b>Merlot, Matanzas Creek</b> ..... 16/64<br>Alexander Valley 2018                     |
| <b>Cabernet Sauvignon, Routestock</b> ..... 19/74<br>Napa Valley 2020                  |
| <b>Blend, Château Queyron Pindefleurs</b> ..... 25/100<br>Saint-Emilion Grand Cru 2011 |

## COCKTAILS

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| <b>CIOCCOLATO ALL'AMERICANO</b> ..... 13<br>cocoa infused campari, dubonnet, bitterman's xocolatl  |
| <b>AQUI, AQUI</b> ..... 16<br>cimmaron blanco, kalani coconut, heirloom pineapple<br>amaro, lime   |
| <b>TRINIDAD SOUR</b> ..... 16<br>angostura, rye, orgeat, lemon   |
| <b>LINEN PLANE</b> ..... 14<br>evan williams black, aperol, fino sherry, cynar, vanilla  |
| <b>BUFFALO SPEEDSTER</b> ..... 13<br>buffalo trace, aperol, rhubarb bitters  |
| <b>ROMAN'S GIFT</b> ..... 12<br>amontillado sherry, pom, flor de caña rum, walnut<br>bitters   |
| <b>HARVEST MOON</b> ..... 16<br>hamilton jamaican black, apple cider autumn syrup,<br>lemon, whole egg, walnut bitters                   |
| <b>LA PARILLA</b> ..... 14<br>blistered serrano infused el jimador reposado,<br>triple sec, grilled lime, smoked salt, vida mezcal float |

seasonal spiritless options available

## BEER

### B O T T L E S

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| <b>Miller Lite, Pilsner</b> ..... 6<br>Milwaukee, WI   |
| <b>Lone Star, Lager</b> ..... 6<br>Fort Worth, TX      |
| <b>Corona Extra, Lager</b> ..... 7<br>Mexico City, MEX |
| <b>Yuengling, Lager</b> ..... 7<br>Pottsville, PA      |
| <b>Red Stripe, Lager</b> ..... 8<br>Kingston, JAM      |
| <b>Modelo Negra, Lager</b> ..... 8<br>Tacuba, MEX      |
| <b>Shiner, Bock</b> ..... 6<br>Shiner, TX              |

### C A N S

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| <b>Austin Eastciders, Original Dry, Cider</b> ..... 7<br>Austin, TX          |
| <b>Martin House Brewery, The Salty Lady, Gose</b> ..... 10<br>Fort Worth, TX |
| <b>Sweetwater, G13 "420 Strain", IPA</b> ..... 9<br>Atlanta, GA              |
| <b>St. Arnold, Seasonal</b> ..... 9<br>Houston, TX                           |
| <b>Eureka Heights, Mostly Harmless, Pale Ale</b> ..... 9<br>Houston, TX      |
| <b>Eureka Heights, Wow Factor, Pilsner</b> ..... 9<br>Houston, TX            |
| <b>Lone Pint Brewery, Yellow Rose, Smash IPA</b> ..... 9<br>Houston, TX      |

"MAKE HASTE WITH LEISURE"